

harvesting the cultured bacteria.

15. The process according to Claim 14, further comprising packaging the harvested bacteria.

16. The process according to Claim 14, wherein the lactic acid bacteria are selected from the group consisting of *Lactococcus*, *Lactobacillus*, *Leuconostoc*, *Propionibacterium*, *Bifidobacterium*, and *Streptococcus salivarius*.

17. The process according to Claim 14, wherein the porphyrin compound is selected from uroporphyrins, coproporphyrins, protoporphyrins, haematoporphyrins, chlorophylls and chlorophyllin, salts and esters thereof, and complexes thereof with an iron atom.

18. The process according to Claim 14, wherein the porphyrin compound is added at a concentration of approximately 2.5 to approximately 200 micromoles per liter of culture medium.

19. The process according to Claim 14, wherein the culture is aerated so as to maintain, during the whole duration of the culture, an oxygen content which is equal to at least 5 millimoles per liter of culture medium.

20. The process according to Claim 14, wherein the bacteria are harvested between 5 and 24 hours after the start of the culturing.

21. The process according to Claim 14, further comprising storing the harvested lactic acid bacteria.

22. The process according to Claim 21, wherein the lactic acid bacteria are stored at approximately 4°C.